



WAREHOUSE HYGIENE

- Deep disinfecting and cleaning of restrooms, offices, lobby and rest area twice weekly.
- Hourly sanitizing of doorknobs, restroom faucets, toilet handles, fridge handles, microwave touch-surfaces, coffee machine touch surfaces, dining table, and dolly handles.
- Installed mechanism to prevent crowding near restrooms.
- Installed hygiene stations at entrance and in break area of warehouse.
- Staggered employee shifts and breaks to minimize points of contact.
- Each warehouse crew member is assigned their own toolbox and tools.
- All warehouse fans and office HVAC are turned on and running during business hours.
- The warehouse rollup door is open fully during business hours to allow for maximal ventilation.